

Less than 45 minutes

Serves 6-8

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Ingredients:

- 2 Tbsp (30ml) olive oil
- 2 Tbsp (30ml) miso paste or hoisin sauce
- 1 Tbsp (15ml) honey
- 2 cloves garlic, minced
- Salt and milled pepper
- 3-4 romaine lettuce hearts, halved and rinsed
- Chopped chives and toasted almonds, for serving

Dressing:

- 1 wedge (100g) blue cheese, crumbled
- ¼ cup (60ml) mayonnaise
- ¼ cup (60ml) sour cream
- ¼ cup (60ml) plain yoghurt
- 1 tsp (5ml) garlic powder
- Grated peel and juice (30ml) of ½ lemon
- Honey, to taste
- Salt and milled pepper

Method

1. Combine oil, miso paste, honey and garlic. Season.
2. Brush sauce generously over both sides of lettuce hearts.
3. Grill over hot coals for 5-8 minutes until charred, basting again as it cooks.
4. Combine dressing ingredients until smooth and season.
5. Serve grilled lettuce drizzled with dressing and garnished with chives and almonds.

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